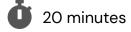




# Chilli Con Carne

# with Cheesy Tortilla Strips

A classic Mexican beef stew (without the chilli!), with smokey flavours and fresh vegetables all cooked in one pan, finished with cheesy oven-baked tortilla strips!





2 servings



# Spice it up!

Add some fresh chilli or jalapeños at the end for a spicy kick! You can also garnish this dish with some fresh coriander and a dollop of yoghurt if you have some.

#### FROM YOUR BOX

BEEF MINCE	300g
SPRING ONIONS	4
GREEN CAPSICUM	1
CORN COB	1
TOMATO PASTE	1 sachet
CHOPPED TOMATOES	400g
TORTILLA STRIPS	1 packet
GRATED CHEDDAR CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, smoked paprika, ground cumin, dried oregano, flour (of choice), salt and pepper

#### **KEY UTENSILS**

large frypan with lid, oven tray

#### **NOTES**

If you have your own Mexican spice mix you can use that instead of smoked paprika, cumin and oregano.

We used plain flour for this dish.



#### 1. COOK THE BEEF

Set oven grill to 200°C.

Heat a frypan over medium-high heat with oil. Add beef along with 1 tsp oregano, 2 tsp smoked paprika and 2 tsp cumin. Cook for 5 minutes, breaking up mince as you go.



## 2. ADD THE VEGETABLES

Slice and add spring onions (reserve tops for garnish). Dice capsicum and remove corn from cob. Add to pan as you go.



#### 3. SIMMER THE STEW

Stir in 1/2 tbsp flour, tomato paste and chopped tomatoes along with 1/2 tin water (200ml). Cover and simmer for 10 minutes.



## 4. TOAST THE TORTILLA STRIPS

Spread tortilla strips on a lined oven tray. Scatter cheese on top. Place under oven grill for 3-4 minutes until cheese is melted.



# **5. FINISH AND SERVE**

Season the stew with **salt and pepper** to taste. Break apart cheesy tortilla strips and serve with stew.



